



## Chocolate covered spoons -

This is a great way to use up those drive-thru spoons that you have lying around, or you can use old silverware!

### You will need:

- Chocolate chips
- Heavy plastic spoons or old silverware spoons
- Waxed paper
- Deep glass measuring cup
- Thin ribbon or yarn

### Directions:

- Pour the chips into a heatproof container, such as a measuring cup. A deep cup is the best for this project
- Microwave the cup of chips at half power for one minute. Stir. Repeat in 30 second bursts until chocolate is smooth and fully melted, but do NOT overcook!
- Add to the melted chocolate one teaspoon of shortening for each cup of chips. Stir lightly until just blended
- Dip plastic spoons into the chocolate to coat the bowl and about one inch of the handle. If the chocolate starts to harden, microwave 30 seconds at half power
- Lay spoons on wax paper to set
- When chocolate spoons have set, put them in the freezer for 15 minutes. This makes them easier to handle when you start to wrap them
- Cut your waxed paper into squares and wrap the coated spoons. Tie with a pretty ribbon or yarn
- Once you have mastered the basic technique, you can experiment! Try drizzling streaks of white chocolate over dipped spoons to create a design. Sprinkle colored sugar on chocolate before it sets for a holiday look.

Credit: [cocoajava.com](http://cocoajava.com)

